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Institutional Feeding Managers Stewards-Chefs-Cooks

ATTENTION PLEASE!

April 17, 1944

FOOD CONSERVATION MEASURES

Food conservation means proper care and serving of foods. Not only is it protection against poisoning, but is an economical measure in managing any feeding facility.

There is a period of development of bacteria between 50°F and 130°F which is called a danger period, or period of incubation. Oftentimes it is impossible to tell by the smell, taste or feel whether the food is harmful. Be on the safe side and keep a rigid temperature control on steam tables and places where food is stored while waiting to be prepared or served.

DOs and DON'Ts in the Handling of Different Foods:

DEHYDRATED FOOD -

If held more than three hours after moisture has been added, food should be cooled to below 50°F or heated to 130°F or over until ready to be eaten.

SOUP STOCK -

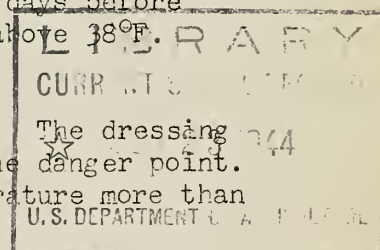
Handle with particular care. It must be cooled rapidly to 50°F and held between 36° - 38°F not longer than three days before serving. Soup stock spoils readily if temperature is above 38°F.

POULTRY -

Do not hold stuffed bird out of refrigeration. The dressing should never be held at a temperature above or below the danger point. While serving do not hold fowl at the incubation temperature more than four hours.

COOKED HAM -

Do not hold cooked hams longer than six hours at a temperature between 50°F and 130°F. Keep cooked hams that are on a steam table at 130°F or above.



(over)

This suggested chart on ideal carrying conditions for meat and cheese will help to avoid food waste and spoilage:

<u>Product</u>	<u>Temperature</u>	<u>Time of Holding</u>
Fresh Pork Cuts	26 - 28°F	7 - 9 days
Packages of Pork, Sausage, Liver, Brains, Tripe	26 - 28°F	6 - 8 days
Fresh Beef Cuts	33 - 36°F	7 - 8 days
Sliced Dried Beef in Packages	33 - 50°F	20 days
Dry Sausage	40° - 60°F	Varies according to type
Boiled Hams Baked Hams	26 - 40°F	10 days
Smoked Hams Bacon Slabs	26 - 50°F	10 days
Bacon, sliced	32 - 45°F	8 days
Cheeses	35 - 40°F	Varies
